



CITY OF CAMBRIDGE INSPECTIONAL SERVICES DEPARTMENT

MOBILE FOOD TRUCK GUIDELINES

- Your Food Protection Manager Certificate & Mobile Food Truck Permit (when obtained) must be conspicuously displayed on site.
- Only the foods stipulated on your Food Permit may be served.
- Foods must be obtained from an approved commercial source. Proof of source such as boxes, receipts etc. must be on site and available.
- Must post a sign stating, **“Before placing your order, please inform your server if a person in your party has a food allergy”**. In addition, provide an [allergy awareness poster](#) in the employee work area. List of ingredients must be available for allergen information.
- Running water with liquid soap and disposable paper towels for hand washing must be available and set-up prior to food preparation.
- A thermocouple-style thermometer or T-Sticks (disposable) must be available and used for testing the internal temperatures of PHF Foods on site. Thermometers shall be cleaned and sanitized before and after use. Alcohol swabs are highly recommended. Refrigerated units must have thermometers.
- All equipment, utensils, containers etc. shall be clean and in sanitary condition. A spare set of work utensils shall be available if ware washing is not available.
- All foods, drinks and condiments shall be handled and stored in a manner that prevents contamination such as using clean covered containers, storing equipment and food up off the ground etc. Trash bags are not to be used for food storage.
- Ice cream and other utensils can be stored in the product with the handle positioned out of the product or placed on a clean and sanitized surface.
- All PHF (potentially hazardous foods) shall be held at: 140°F and above for Hot Holding or 41°F and below for Cold Holding. Examples of PHF include but are not limited to hot dogs, sausages, hamburgers, prepared vegetables, and rice etc.
- The following are the Minimum Internal Cooking Temperatures:
 - Commercially Processed RTE foods (Hot Dogs, Pre-Cooked Sausages)- 135°F
 - Hamburgers-155°F
 - Chicken- 165°F
 - Pork- 145°F
 - PHF foods- previously cooked, cooled, and reheated for Hot Holding- 165°F
- Bare hands may not contact RTE (ready-to-eat) and cooked foods. Suitable utensils shall be used such as deli tissue, spatulas, tongs, single-use **non-latex** gloves etc.

- Food employees shall wear clean outer garments, hair restraints, no wrist jewelry (including watches) and utilize good hygienic practices
- All handlers shall wash their hands before and after glove use, after utilizing the toilet facilities, smoking, eating, changing tasks, and anytime when hands become contaminated.
- Must provide your own trash barrels and trash bags that can be disposed of. The premises shall be kept clean.
- A Soapy Water solution shall be available. Sanitizer is NOT a cleaner.
- A labeled spray bottle or bucket of sanitizer should be available and prepared at proper concentration for use on all food contact surfaces. Proper concentrations should be determined with pH papers. Read and follow the Sanitizers Manufacturers Label for specific concentration levels and contact time. Concentrations levels are as follows
 - **Chlorine (Bleach) Sanitizer 50 – 200 PPM**
 - 1 tablespoon of bleach to 1 gallon of cool water
 - **Quaternary Sanitizer: 200 PPM or 150 – 400 PPM**

If the above guidelines are not maintained or set-up your Mobile Food Truck Permit may be immediately revoked, and you will be asked to leave. If there are any questions regarding the above conditions, call ISD at 617-349-6100.